

Recipes by Chef Nancy Russman ©2008



Gazpacho

Ingredient	Amount
White bread, torn up	2 – 3 slices
Tomatoes, skinned, seeded, diced	1 – 1 ½ lbs
Cucumber, peeled, seeded, diced	1 large
Green bell pepper, seeded, diced	1 each
Garlic, diced	3 – 4 cloves
Olive oil	½ cup
Salt	To taste
Wine or Sherry vinegar	2 – 3 tablespoons

Method:

- Put bread in the bottom of a bowl and moisten with a little water
- Put the rest of the ingredients on top of the bread and blend with a stick blender or put in a food processor
- Adjust seasoning
- Serve the gazpacho with:
 - hard boiled egg diced small
 - tomato diced small
 - bell pepper, any color, diced small
 - red or green onion diced small
 - croutons

